

Beers

Landshark® Lager

A refreshing island lager from Margaritaville® Brewing Company \$8

Loaded Landshark®

Try a LandShark® Lager topped with Margaritaville® Island Lime® Tequila \$11

Local & Domestic Beers

Budweiser \$6
Bud Light \$6
Coors Light \$6
Michelob Ultra \$6
Magna \$7
Medalla Light \$6

Imported Beers

Corona Extra \$8	Sierra Nevada Pale Ale \$8
Corona Light \$8	Sierra Nevada Torpedo \$8
Heineken \$7	Samuel Adams \$7
Heineken Light \$7	Blue Moon \$7
	Dos Equis \$7

Non-Alcoholic

Clausthaler \$7
O'Doul's \$7

Draft Beer Available

Wines: Glasses & Bottles

Sparkling/Champagne

Prosecco, La Marca, Veneto, Italy
Cava Brut, Torre Oria, Spain

Glass / Bottle

\$8 / \$40
\$6 / \$36

White/Rosé

Riesling, Chateau Ste. Michelle, Washington
Pinot Grigio, Banfi Le Rime, Italy
Chardonnay, Esser Vineyards, California
Malbec/Syrah, Rosé, Finca Flinchman, Argentina

\$8 / \$38
\$8 / \$40
\$8 / \$40
\$6 / \$32

Red

Cabernet Sauvignon, Esser Vineyards
Tempranillo, Ramon Bilbao, Spain

\$8 / \$40
\$8 / \$40

Sangria

Red
White

\$8
\$8

Beverages

Pepsi • Diet Pepsi • 7up • Diet 7up \$3
Orange juice • Pineapple juice • Fruit punch • Apple juice \$3
Lemonade \$3
Bottled Water \$3
Snapple Iced Tea and Snapple Diet Iced Tea \$3.50

Desserts

Key Lime Pie \$8

Brownie Mousse \$8

5 o'clock Somewhere Bar & Grill



Starters

Creamy Spinach Dip

Purple potato chips & Marikitas \$12

***El Yunque Nachos**

Choice of grilled chicken or pulled pork, cheese sauce, cheddar and jack cheese, salsa, sour cream, guacamole & jalapeños \$15

Mongolian Vegan Lettuce Wraps

Tofu, carrots, zucchini, onions & bell peppers \$15

***Chicken Wings**

Spicy BBQ glaze of buffalo style, blue cheese sauce, carrots & celery \$13

***Ahi Tuna Poke**

Avocado, scallions, seaweed, sesame shoyu dressing & plantain chips \$15

Mongolian Chicken Lettuce Wraps

Iceberg lettuce & crispy rice noodles \$15

Salads

**Add chicken \$6 or shrimp for \$10*

Island Caesar

Romaine, avocado, tomatoes, pumpkin seeds, grilled corn & shaved parmesan \$13

Beet Caprese

Burrata cheese, arugula lettuce, aged balsamic \$13

Grilled Pineapple Salad

Grilled Pineapple, arugula, iceberg, almonds, strawberries, heirloom tomato, feta cheese & citric vinaigrette \$13

Burgers, Sandwiches & More

*Burgers & sandwiches served with fries.
Upgrade to Sweet Fries for \$1.*

***Catch of the Day**

Served with arugula, pickled onions, dried cherries with blood orange vinaigrette \$22

***Skirt Steak**

Papaya marinated served with tostones & chimichurri sauce \$22

***5 O'clock Burger**

Grilled ham, american cheese, over easy local egg & mayonnaise \$17

***Beach Burger**

Homemade patty, coleslaw, tomatoes, choice of cheese \$17

El Jibaro Wrap

Ripe plantains, zucchini, roasted peppers, mozzarella & pesto spread \$14

Las Picuas Chicken Sandwich

Arugula, muenster cheese, jalapeño honey mustard & tomato salsa \$16

***Turkey Club Sandwich**

Baked turkey breast, apple-wood smoked bacon, muenster cheese, lettuce, national sauce, tomato & avocado spread \$15

Kid's Corner

For Lil' Parakeets 12 and under. Served with choice of fries, fruit or salad.

***Kid's Burger \$7**
Kid's Quesadilla \$7

***Chicken Tenders \$7**
***Grilled Chicken Breast \$7**

Margaritas

Who's to Blame®

Gold Tequila, triple sec and our house margarita blend \$12

Fins to the Left

Silver Tequila, blue curaçao, and house margarita blend \$12

Perfect Margarita

Gold and Silver Tequilas, triple sec, lime juice and fresh lime wedges \$12

Uptown Top Shelf Margarita

Gold Tequila, Cointreau®, Orange Liqueur and our house margarita blend topped with a Grand Marnier® float.
Excellent on the rocks \$12

Watermelon Margarita

Silver Tequila, triple sec, watermelon purée and our house margarita blend \$12

Boat Drinks

5 o'clock Somewhere

Silver Rum and Passion liquor, 151 Rum, orange and pineapple juices with sweet and sour and a splash of grenadine \$12

Incommunicado

Gold Tequila, Silver Rum, vodka, gin, triple sec, pineapple and cranberry juices and sweet and sour \$11

Sailors Delight

Spiced Rum, Bacardi Coconut Rum, watermelon purée and pineapple juice \$11

Rainforest Adventure

Coconut Rum, mango and banana purées, orange juice and a float of Dark Rum \$11

Guavajito

Lemon Rum, guava purée, fresh mint and club soda \$10

Passion Mojito

Silver Rum, passion Liquor, passion purée, simple syrup, fresh mint and club soda \$11

Frozen Concoctions

Havana's & Banana's

Dark Rum, Irish Cream liquor, crème de banana and coconut purée \$11

Ziggy Zaggy

151 Rum, piña colada, mango and strawberry purées in layers \$11

Key Lime Pie

Silver Rum, piña colada and our house margarita blend \$11

Off to the Virgin Islands

Our non-alcoholic daiquiri made with all-natural fruit purée. Your choice of: strawberry, raspberry, mango, banana or piña colada \$6

 **GLUTEN FREE**

**Cooked to order, consuming raw or undercooked meats could increase your risk of foodborne illness.
For your convenience, an 18% gratuity is added for parties of 6 or more which you may change or eliminate at your discretion.*

**Cash is not accepted. Tax will be added *Dishes may contain Allergens.
If you have any dietary requirements please speak to a staff member.*